



# MENU

## Starters

Selection of Bread served with Greek Olives, Sundried Tomatoes, Pumpkin terrine with Walnuts and dried Olives and EVO oil (ve)	7.00
Fritto Italiano [ <i>bread dough with aioli dip, a rice ball, a potato croquet and a cannolo with a fresh spinach and ricotta filling</i> ]	7.00
Sweet and Sour Aubergines on Brown Round Fried Bread with Feta (v) (ve)	7.00
The Chef's Soup	7.00

## Mains

Pecorino Cheese and Peppercorn Risotto with Prawn Carpaccio and Sorrento Lemon zest	16.00
Pacchero alla Genovese [ <i>thick pasta with onion and beef sauce</i> ]	14.00
Pasta alla Carbonara [ <i>with creamy egg sauce, bacon and parmigiano</i> ]	12.00
Fresh Tagliolini with Lemon flavoured Creamy Sauce and Green Peppercorn (v)	10.00
Caramella di pasta, fagioli e cozze [ <i>wrapped pasta with beans and mussels</i> ]	13.00
Pork Fillet in Green Peppercorn Sauce [ <i>with roasted pepper and spicy cabbage</i> ]	16.00
Coffee Cream Escalopes served with Mixed Vegetables	14.00
Panfried Cod with Cherry Tomatoes, Raisin and Pine Nuts	16.00
Parmigiana di Melanzane [ <i>baked aubergines, mozzarella, tomato and parmigiano</i> ] (v)	9.00

*v:vegetarian; ve:vegan; gf:gluten free; n:contains nuts*

*Would you please inform the Staff of any allergy our ingredients may cause*